ROMANO'S Macaroni GRILL®

DINNER MENU - FALL 1998

AntiPasti

Mozzarella alla Marinara fried mozzarella with fresh marinara sauce and pesto 3.99

Bruschetta grilled bread brushed with olive oil & garlic, topped with tomato and basil 5.49

@ **Calamari Fritti** battered and fried squid with spicy marinara and basil aïoli sauce 6.99

Crema di Mare blend of shrimp, scallops and clams baked into a creamy dip. Served with pasta chips 6.99

Bella Napoli Italian pasta chips, sausage, olives, peppers, tomato, onion, mozzarella & parmesan with asiago cream sauce 6.79

New Zealand Green Lip Mussels steamed in a saffron sauce
1/2 dozen on pasta 5.99
1 dozen 8.99

Portobello Mushrooms marinated and grilled, with red onion, garlic & parsley 6.99

Mozzarella alla Caprese fresh mozzarella & vine-ripened tomatoes, oregano, basil and balsamic vinegar 6.99

Pizza

Pizzas are baked in our woodburning oven.

Pizza Margherita tomato sauce, mozzarella, fresh tomato, oregano and basil 6.99

Pizza Vegetali tomato sauce, fresh grilled vegetables, low-fat mozzarella and basil 6.99

@ **Pizza di Pollo Barbacoda** Phillipian style BBQ chicken, mozzarella cheese, spicy BBQ sauce and parmesan 7.29

Pizza Napoli tomato sauce, mozzarella, pepperoni, banana peppers, spinach and roasted garlic 7.29

Insalata

Insalata Mista mixed greens, tomato, carrots, chives, roasted garlic lemon vinaigrette and croutons 3.29

Spinaci e Aglio spinach sautéed with garlic, pecorino cheese and lemon 2.99

Insalata Gargana vine-ripened tomatoes, onion, feta cheese, oregano, olives and balsamic vinaigrette 4.99

Insalata della Casa house salad - your choice of Caesar dressing or balsamic vinaigrette - with Entree ..... .99

@ **Insalata Italiana** mixed greens, garbanzo beans, salami, mushroom, tomato, onion, mozzarella & fontina cheese 7.79

Insalata con Pollo grilled chicken breast with Caesar dressing, tomato, mushroom, feta cheese, green beans and croutons 7.99

Pollame

Pollo Marsala chicken breast sautéed with portobello mushrooms, roasted garlic & marsala wine sauce with pasta 10.99

Pollo Milanese sautéed breaded chicken breast, garlic, sage, tomato & arugula with oven-roasted potatoes 9.99

@ **Scaloppine di Pollo** chicken breast, mushroom, artichoke, capers & pancetta in lemon butter with pasta 10.99

Pollo Pepe grilled chicken breast, roasted tomato, pepper & garlic purée with steamed spinach - no oil or butter 9.49

Pollo Parmigiano sautéed breaded chicken breast topped with tomato sauce, basil, mozzarella & parmesan cheese with pasta 10.99

@ Romano Family Recipe

Pesce

Scampi alla Romano shrimp with garlic butter & tomato on pasta 11.99

@ **Gamberetti e Pinoli** shrimp, mushrooms, pine nuts, spinach & lemon butter with pasta 11.99

Scaloppine di Salmone salmon filets, lemon butter, capers, tomatoes & basil with pasta 11.99

Carni

Salsicce alla Griglia Italian sausage topped with peppers & onions, served with oven-roasted potatoes & vegetables 8.99

Coscia di Porco grilled pork steak, roast garlic demi glaze, oven-roasted potatoes & vegetables 10.99

Lombatine di Maiale grilled center-cut pork chops, oven-roasted potatoes & vegetables 10.99

Picatta di Vitello veal in lemon butter and capers with pasta ... 11.49

@ **Saltimbocca di Vitello** veal with prosciutto and spinach with pasta 11.99

Scaloppine di Vitello Morgano breaded veal with tomato sauce and asiago cream sauce with pasta 11.99

Grilled Lamb Chops with a porcini demi glaze & a warm sundried tomato, spinach and orzo salad 15.99

@ **Tuscany Rib-eye** 14 oz. Certified Angus Beef marinated, grilled & served with vegetables & oven-roasted potatoes 16.99

Pasta

Capellini Pomodoro angel hair pasta with chopped fresh tomato, fresh basil and garlic 7.29

Lasagna Bolognese pasta sheets layered with meat ragu & ricotta cheese, baked in a woodburning oven 9.49

Fettuccine Porcini fettuccine pasta with porcini mushrooms and smoked prosciutto in an asiago cream sauce 9.99

Penne Vegetali penne pasta, red & green bell peppers, mushrooms, black olives, roasted garlic in a tomato vegetable broth 7.99

Spaghettini Bolognese pasta with meaty tomato sauce and mushrooms 6.99

Cannelloni di Pollo pasta rolls filled with grilled chicken, ricotta, spinach and sundried tomatoes, baked in a light tomato cream sauce 8.99

@ **Farfalle al Sugo Bianco** grilled chicken, bowtie pasta, pancetta, red & green onion in asiago cream sauce 9.99

Fettuccine Alfredo con Pollo pasta with grilled chicken and mushrooms in alfredo sauce with tomatoes, green onions and nutmeg . 9.99

Ravioli alla Bolognese beef & veal stuffed pasta with herbs & parmesan, topped with meat sauce and mushrooms 9.99

Ravioli Pomodoro ricotta, spinach, zucchini & parmesan stuffed pasta with chopped fresh tomato, mushroom, capers and garlic 9.99

Pasta Milano bowtie pasta, grilled chicken, sundried tomato, mushroom, roasted garlic cream sauce 10.99

@ **Penne Rustica** shrimp, grilled chicken & pancetta in a creamy cheese sauce, with parmesan and baked in a woodburning oven 10.99

Linguine alla Vongole whole clams on linguine pasta with your choice of white or red clam sauce 9.99

Linguine alla Pescatora sliced shrimp, scallops, mussels & clams in a spicy tomato sauce with garlic and basil 11.99

Children's Menu Available

Paisano

As a first-generation Italian, there are many things I remember about growing up. I recall spending a lot of time with my grandfather while my father was off fighting in the war. What we did most was eat—because my grandfather "lived to eat". Italians seldom had dining rooms, so we ate in the kitchen. That's where we always gathered to talk, laugh, play, dream and most importantly—to enjoy lots of food! No matter who dropped by, they were always welcomed into our kitchen with open arms.

In our kitchen at home, we always had white table cloths, a gallon jug of Grandfather's homemade wine and freshly picked white gladiolas in large vases in the middle of our long table.

My grandfather used to tell me that we should eat heartier foods in the cold winter months and lighter dishes in the hot summer months. At Romano's Macaroni Grill we are going to follow my grandfather's advice. Although the majority of our menu will remain the same throughout the year, as the seasons change, so will our menu.

We invite you to share in these timeless traditions, while enjoying the many creations of our passionate chefs.

Benvenuto nella famiglia!

(Welcome to the family!)

Bevande

Peroni Beer
Moretti Beer
Bellinis
Frozen Cappuccino
Acqua Panna Natural Spring Water
San Pellegrino Sparkling Mineral Water
Soft Drinks
Iced and Hot Tea
Coffee
Cappuccino
Espresso

Vino

Famous for our House Jug Wine
Chianti, Blush or Bianco
$3.25/glass

		Glass	Bottle
Lightly Sweet to Medium Bodied Dry White & Blush Wines			
198	Sutter Home *White Zinfandel (Ca.)*	$3.95	$15.00
221	Beringer *White Zinfandel (Ca.)*	$4.25	$16.00
215	Placido *Pinot Grigio (Italy)*	$4.50	$18.00
179	Santa Margherita *Pinot Grigio (Italy)*		$26.00
289	Turning Leaf *Chardonnay (Ca.)*	$4.50	$18.00
Full Bodied, Dry White Wines			
112	Kendall-Jackson Vintners Reserve *Chardonnay (Ca.)*	$6.25	$24.00
230	Meridian Santa Barbara *Chardonnay (Ca.)*	$5.75	$22.00
242	Sonoma-Cutrer Russian River *Chardonnay (Ca.)*		$28.00
145	Cakebread Cellars *Chardonnay (Ca.)*		$38.00
Lighter, Fruitier to Medium Bodied Red Wines			
177	Ecco Domani *Merlot (Italy)*		$18.00
120	Sartori *Merlot (Italy)*		$20.00
200	Gabbiano *Chianti (Italy)*		$18.00
150	Villa Banfi Col-Di-Sasso *Sangiovese/Cabernet (Italy)*	$5.25	$20.00
266	Villa Antinori Santa Cristina *Sangiovese/Merlot (Italy)*		$20.00
261	Ravenswood *Red Zinfandel (Napa, Ca.)*		$22.00
270	Robert Mondavi Coastal Selection *Pinot Noir (Ca.)*	$5.25	$20.00
249	Columbia Crest *Merlot (Wa.)*	$5.75	$22.00
Full Bodied, More Tannic Red Wines			
127	Chateau Ste. Michelle *Merlot (Wa.)*		$26.00
138	B.V. Napa *Cabernet Sauvignon (Ca.)*	$5.95	$23.00
149	Ruffino Riserva Ducale *Chianti Classico (Italy)*		$30.00
118	Sterling Vineyards *Cabernet Sauvignon (Ca.)*		$30.00
Sparkling Wine and Champagne			
183	Martini & Rossi *Asti Spumante (Italy)*		$19.00
251	Korbel 187 Split *Brut Champagne (Ca.)*		$6.95
119	Korbel *Brut Champagne (Ca.)*		$25.00

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